



Name and Code : ORANGE 1005701

Format : Performance

Size : 82 piece (Approx 4x5x5mm) 80 piece (Approx 3x3x5mm) 27 piece (Approx 3x3x3mm)
 91 piece (Approx 8x8x8mm)
Other sizes available. Please ask your sales contact for other possibilities.

 Kosher  HFCE Halal Organic

Product Description and Characteristics

Taura products are produced using a unique, continuous physical separation process that removes water very quickly from a heat sensitive, homogeneous blend of the ingredients listed below.

The speed of the concentration process ensures the Taura products retain their typical fruit flavour and colour.

Appearance and colour: a soft texture with an orange colour.

Flavour: an orange flavour, free from foreign odours or flavours.

Fruit Content Information

An average of 141 g fruit of which 89 g apple used to prepare 100 g Taura product
 53 g orange used to prepare 100 g Taura product

Ingredients List:

35 Fruit* (see below)
 Humectant: glycerol
 Fructose glucose syrup
 Glucose syrup
 WHEAT fibre (1)
 Sugar
 Rice starch
 Palm fat (RSPO-SG)
 Gelling agent: pectin
 Acidity regulator: citric acid
 Natural orange flavouring
 Antioxidant: ascorbic acid
 Colour: curcumin (reverse carry-over, see statement)

Nutritional Information (by calculation)

	Average Quantity per 100g	
Energy:	1.391 kJ	331 kcal
Fat:	3,9 g	
of which saturates:	2,0 g	
Carbohydrate:	80,3 g	
of which sugars:	40,6 g	
of which polyols:	28,1 g (**)	see Legislation
of which starch:	3,2 g	
Fibre:	8,7 g	
Protein:	0,6 g	
Salt:	0,1 g	

* Fruit details:

26 Apple puree **
 9 Orange juice **

** Pre-concentrated fruit

QUID value: below 100 = %; above 100 = g used to prepare 100 g finished product

Allergen Information

(1) Contains cereals containing gluten. Gluten < 20ppm.

Analytical Specifications

	Specification	Test Method
Brix:	83,0 ± 1	Refractometer 20°C
pH:	3,4 ± 0.4	pH meter 20°C
Water Activity:	0,35 ± 0.04	Aqualab 20°C

Microbiological Quality

	Test Method
Total Plate Count: < 500 cfu/g	ISO 4833
Yeast and Mould: < 100 cfu/g	AFNOR BKR 23/11-12/18
Coliform: < 10 cfu/g	ISO 4832

Legislation

Made in Belgium in a GFSI certified facility.

Taura products are produced in accordance with good food manufacturing practices, without any harmful substances or impurities conform to the EU food legislation. Check national provisions if applicable.

GMO: this Taura product does not require labelling as genetically modified under Regulations (EC) No 1829/2003 and 1830/2003.

(**) Excessive consumption may produce a laxative effect.

Storage and Shelf life

18 months from the date of manufacture when stored in clean dry conditions at less than 20°C away from direct light.

Taura products are produced using fruit puree and juice. Seasonal variations in colour, flavour & texture can occur. Visible levels of dusting will change over time. Variation in piece size is a natural part of the production process.

Packaging

10 Kg net weight packed, heat-sealed, liner bag in heavy-duty carton.

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This specification is correct at the time of issue, but may be subject to alteration. Please note that the raw materials & our products have been assessed for their safety and suitability of use in human food applications only, unless otherwise specified. The information contained herein is, to Taura best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. It's Taura policy, however, to assist our customers and to help in the solution of particular problems which may arise in connection with applications of Taura products.

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Taura is the leading global concentrated fruit products company delivering exceptional taste and functionality

TO WHOM IT MIGHT CONCERN:

Due to the complexity in the EU Food legislation Taura wants to communicate on the use of Taura products containing colour additives.

The use of the colour additives is established in Regulation (EC) No 1333/2008.

The authorised food additives and conditions of use in food categories are established in part E of Annex II.

Taura products can be classified depending on their composition in one the next food categories:

- 04.2.4 Fruit and vegetable preparations: use of colour additives is not allowed.
- 05.02 Other confectionary: use of colour additives is allowed.

Article 18 point (c) of the above Regulation set rules on the carry-over principle where the presence of an additive shall be permitted in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation. This is the so called 'reverse carry-over principle'.

Taura products containing colour additives and belonging to the food category 04.2.4 are solely to be used as an ingredient in the preparation of the compound food if the colour additive is allowed in the final food category and the colour has a function in the compound food.

As Taura is not always informed on the application of the Taura ingredient product, it is the responsibility of the customer to check the permitted use of the colour additive in its compound food.

Taura is available for additional advice.